

**BAKED BEANS (CANNED)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
172 cal	32 g	8 g	3 g	11 mg	672 mg	79 mg

**Ingredient**

BACON,RAW

ONIONS,FRESH,CHOPPED

BEANS,BAKED,W/PORK,CANNED

CATSUP

SUGAR,BROWN,PACKED

MUSTARD,PREPARED

**Weight**

1 lbs

1-7/8 lbs

30-1/8 lbs

1-1/4 lbs

9 oz

6-5/8 oz

**Measure**

1 qts 1-1/4 cup

3 gal 1-1/2 qts

2-1/4 cup

1-3/4 cup

3/4 cup

**Issue**

2 lbs

**Method**

- 1 Cook bacon according to Recipe Nos. L 002 00 or L 002 02. Drain. Finely chop.
- 2 Combine onions, beans, catsup, sugar, mustard and bacon. Mix well.
- 3 Pour 7-3/4 quarts bean mixture into each steam table pan.
- 4 Using a convection oven, bake at 325 F. for 1-1/2 hours on high fan, open vent. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.